

## BETHEL

Amos Leavitt, Who Died at Gayville, Formerly Lived in Bethel.

Amos Leavitt, aged 76 years, who died yesterday forenoon at Gayville, was for many years a resident of this town, coming 27 years ago from Barnard and living till a few years ago on the farm now occupied by his son, Arthur V. Leavitt. He is survived by his wife and by a daughter, Mrs. Eugene B. Chamberlin of Gayville. He was a well known Grand Army man, having been a member of Co. A, 16th Vermont regiment, in the Civil war, and was wounded at the battle of Gettysburg. He had a long illness and had been confined to his bed two years. The funeral will be held Saturday at 10:30 o'clock, with interment at East Barnard.

Mrs. Minnie E. Shepard of South Royalton has come to keep house for her son-in-law, Harold P. Perkins, and his daughter, Barbara.

Clinton J. Rogers has received his commission as fire warden for this town, under the state department of forestry.

A daughter was born May 8 to Mr. and Mrs. Michele Petrucci.

The Congregational ladies' aid society met yesterday at F. N. Chapman's and the Universalist ladies' union met at Rev. W. C. Harvey's.

The Methodist ladies' aid society met yesterday at the church, tied a quilt and elected officers for the ensuing year, as follows: President, Mrs. F. F. McCullough; vice president, Mrs. F. B. Southworth; secretary, Mrs. J. Wesley Miller; treasurer, Mrs. V. H. Hild.

Mrs. Chastina M. Putnam and her daughter, Mrs. Cora Bradley, have returned from Springfield, Mass., where they passed the winter.

At the annual meeting of Christ church parish held last Monday vestrymen were elected as follows: Guy Wilson, John J. Wilson, S. M. Washburn, N. M. Gay, Wallace Batchelder and Charles Batchelder.

Paul F. Wilson, secretary of the local rifle club, who has passed the winter in Framingham, Mass., where he had employment, has been ordered to Plattsburg, N. Y., next Saturday to take part in the training camp. He will spend Friday here and as early as possible that afternoon all persons interested in the proposed rifle range are urged to meet him at Keeler's field, for work on the range and suggestions as to further work.

Mr. Wilson has visited the Massachusetts state range at Framingham and will have first-hand information on the subject.

Charles M. Beckwith and Clyde E. Blossom went Monday to Fort Ethan Allen.

The granite quarries opened up last Friday after a long shutdown and a few men are employed on the St. Paul mausoleum contract.

The Congregational ladies will conduct a food sale next Saturday at 2 o'clock in the Bethel inn annex, lately used as a fruit store.

E. J. Lockwood of Brandon, a recent principal of Whitcomb high school, was graduated in law last week at Boston university.

Mr. and Mrs. S. M. Washburn have returned from New York, where Mr. Washburn underwent an operation for the removal of a cataract from one eye.

Mr. and Mrs. Perry F. Beane of Brandon, Mr. and Mrs. H. W. Buchanan of Orleans, Carl H. Eaton of Hancock, L. G. Smith of Rutland and W. R. Miles of Barre were guests at the Bascom house yesterday.

## MORETOWN

Miss Claribel Morse of Plainfield spent the week end at her home in town.

The ladies of the Red Cross society are to meet with Mrs. F. E. Johnson on Wednesday afternoon to sew.

Theodore Atkins, James Tanner, William and George Shepard have left for Fort Ethan Allen, this making seven Moretown boys who have recently enlisted.

The grammar school held a promenade and box social at town hall Friday evening. Six dollars were cleared, which will be used for records for the school viroliola.

Mrs. W. E. Johnson visited her sister, Mrs. Ida Kelly, in Waterbury Sunday.

S. E. Atkins has a new Saxon six-cylinder touring car.

Miss Gladys Balentine and Marion Ward spent Saturday in Montpelier.

Mrs. M. L. Mobbs was in Burlington over Sunday.

Miss Muriel Shea of Lebanon, N. H., is visiting her home here.

Theron Neill visited his home in Randolph over Sunday.

Miss Leona Somerville of Montpelier was a recent guest at W. A. Kingsbury's.

Mrs. T. T. Somerville is quite ill and Mrs. A. L. Newton is caring for her.

G. G. Sleeper received word Monday of the death of his brother, Squire D. Sleeper of Providence, R. I. Mr. Sleeper, who was 76 years of age, was a native of Moretown, where he resided many years, having moved to Providence about 32 years ago. Funeral services will be held at the home of his son, E. B. Sleeper, in Montpelier, Friday, with burial at Northfield.

## WATERBURY

Rev. William L. Boisjout was in Watfield this afternoon to officiate at the funeral of Mrs. Benjamin Buzzell.

Mr. and Mrs. William MacFarland have purchased a new Buick. Mrs. J. P. Claire was their guest in Montpelier Tuesday.

Mrs. Erwin Cooley, who has been quite ill, was more comfortable yesterday.

A. H. Morse, who was taken quite ill, was more comfortable yesterday.

Edward Pero, who left the employ of Edwin F. Palmer, has gone to East Corinth and talks of going to Michigan.

The condition of Mrs. Ernest Joslyn remains serious.

Miss Clara Berry is ill with influenza at the home of her parents at Duxbury Corners.

News of an operation performed upon Mrs. Millard Stranahan at the Mary Hitchcock hospital at Hanover, N. H., has been received. She was doing very nicely. Her daughter, Miss Blanche Stranahan of Bradford, is with her.

**Preserves**  
the skin and complexion indefinitely. Retains the Beauty of Youth when youth is but a memory. Your appearance will always be the envy of your friends if you use

**Gouraud's Oriental Cream**  
Send 20c. for Trial Size  
FERD T. HOPKINS & SON, New York

## RANDOLPH

Mrs. Pliny Hamilton of Woodstock, who has been here with her son, who has been at the sanatorium for an operation for appendicitis, accompanied him to their home on Wednesday, and although the child is much improved in health, he is not yet strong enough to attend school at present.

Dr. and Mrs. O. D. Greene of Bethel were in town Tuesday to visit Mr. and Mrs. O. R. Greene, whose daughter, Miss Ethel Greene, is here from Albany, N. Y., for a week's vacation with her parents, and who expects to leave Sunday to resume work.

Mrs. Avery and her mother-in-law, Mrs. Bedell, of West Campton, N. H., after passing a week with the former's sister, Mrs. C. J. Rumrill, left Wednesday for their home.

William Huggard, a Middlebury college student, has been granted a leave of absence and on Wednesday arrived home to pass a few days with his parents.

Rev. Joseph Hamilton and Rev. S. G. Sutor were in Bethel Tuesday to attend a preachers' meeting of the Methodist church, it being the White River association.

Mrs. Ernest Fish of Richmond is in town this week, coming to visit Mr. and Mrs. A. B. Fish, the former being in a critical state of health. Wednesday she was the guest of Mrs. Edna Fairbanks.

The death of Charlotte Pearl occurred at East Randolph, where she had been cared for for years at the home of Mrs. Hardy. Miss Pearl had been confined to her bed and was a great sufferer for years, and was in the care of the town.

## WILLIAMSTOWN

The business of shipping milk and cream from this station seems to be quite favorably thought of by our farmers, as there are now a dozen or more who are disposing of their product in this way and the daily shipment is about 20 cases of 40 quarts each. The numbers of patrons shipping milk and cream is about evenly divided.

The item in yesterday's Times in regard to the wedding anniversary of Mr. and Mrs. B. E. Bruce, should have stated that they had been married for thirty years instead of fifty. Their eight children were all at home with the exception of Rachel, who is in Springfield, Mass., and Robert, who is in Chelsea.

"Mothers' day" will be observed in the grammar room of the village school next Friday afternoon, May 11, at 2 o'clock. Every mother is invited to be present and bring a friend.

In accordance with the recommendation of the governor, state work on the roads has been postponed for a time, with the exception that the road from Barre line to Brookfield line is to be patrolled as usual.

Elwin J. Clouston is now better of his lameness and is able to personally look after the work of the postoffice.

Judge Charles H. Beckett, after a brief stay here at his summer home, was called back to New York on business.

George T. Colby returned home this morning from Canada with five horses, about twenty-five calves and a small quantity of baled hay.

For Sale: A fine Plymouth Rock roaster, one year old; also eggs for hatching. Mrs. Carlin.

## SOUTH CABOT

Mrs. Aura Clark returned Monday from Montpelier, where she had been visiting for the past few days.

Ed. Ward of St. Johnsbury was here Tuesday, calling on friends.

Elsie Bovee of Marshfield hill was called here Tuesday by the illness of her daughter.

James Needham is in Peacham for a few days.

Mr. and Mrs. D. A. Colberth buried an infant daughter Wednesday.

Mrs. F. M. Cram of Bridgewater is visiting her daughter, Mrs. A. G. Cassady, for a month.

Maud Chandler and Jennie Cassady were in Danville Green on business Tuesday.

Mrs. Allen Cassady went to St. Johnsbury Thursday and from there she goes Friday to Boston to visit friends and later will visit other places, expecting to be gone about two weeks.

Mr. and Mrs. C. E. Scribner were in Barre Tuesday.

Eric Bovee of Marshfield hill is stopping for a few days at D. A. Colberth's.

## NORTH MONTPELIER

Herbert Graves visited at his home in Waterbury Center over Sunday.

Mr. Brill has finished work at the mill and gone to Quechee.

Mrs. Archie Lamphere and little daughter were visitors in Montpelier Tuesday.

Thomas Lawless was in Barre Tuesday with a load of dressed pork.

Mrs. George Wells of Plainfield was in town Monday.

Mrs. Alice Hamblett was a visitor in Plainfield Monday.

Arden Chandler has returned from Worcester.

Mr. and Mrs. Ralph Parker are rejoicing over the birth of a son on Tuesday, May 8.

Mrs. Frank Bugbee has returned from Glover.

Mr. and Mrs. E. Lane of Calais visited their daughter, Mrs. Harry Dailey, Sunday.

Mrs. Arthur Cutler of Plainfield visited her parents, Mr. and Mrs. George Clines, last week.

Clarence Foster and mother of East Montpelier Center visited at Herbert Richardson's Sunday.

## WASHINGTON

Washington grange, No. 268, will hold its regular meeting Friday night, May 11. First and second degrees are to be given. The second degree is to be given by a gentlemen's degree team. The following program will be given: Music, choir; selection, Mrs. C. H. McAllister; discussion, "Best methods for raising farm crops;" music, male quartet.

Mothers' day is to be observed at both churches here next Sunday. At the Universalist church a special sermon will be given in the morning at the usual hour. At the Baptist church, at 7:30 p. m., special services will be held.

## EAST BARRE.

Public dance in Lassaso's hall, Saturday evening, May 12. Admission, 25c, ladies free. Auspices Red Men.-adv.

## TO PRESERVE STRAWBERRIES.

Suggestions Offered by Government Experts.

Specialists in commercial handling and preserving of fruits in the bureau of chemistry, U. S. department of agriculture, have worked out the following accurate directions (which may be applied also to household conditions) for preserving strawberries so that just enough syrup of the proper consistency can be made in advance. With this amount of syrup the berries can be packed attractively without floating and no syrup will be left over, which in many cases means an important saving in sugar.

Sterilize Jars.—While the berries and syrup are cooking, place the empty clean jars and caps in tepid water and bring to a boil, and allow to boil for at least 15 minutes. Remove the jars from the water only as they are to be filled and the caps only when they are to be placed on the jars.

Simply drain jars and caps; do not wipe them. One of the inexpensive jar lifters will be convenient in handling the hot jars.

Sterilizing Rubber Rings.—Do not boil rubber rings for any length of time. Just before placing them on the jars dip the rings for a moment into a quart of boiling water into which one teaspoonful of bicarbonate of soda has been added.

## Strawberry Preserves.

(Recipe No. 1.)  
Syrup.—Add 35 ounces of sugar to ¼ pint of water, bring to a boil and skim. Preserving.—To this amount of syrup add exactly 2½ pounds of washed, capped and stemmed strawberries. Boil the fruit until it registers 222 degrees F. on a candy or chemical thermometer. If no thermometer is available, boil until the syrup is very heavy—about as thick as molasses. Remove scum from the preserves.

Packing.—Fill the sterilized jars full of hot berries. Pour in enough of hot syrup to fill the jar, leaving as little air space as possible. Put sterilized rings and caps on at once, but do not fasten tightly.

Sterilizing Packed Fruit.—Stand the sealed jars in tepid water up to their necks if possible. Bring this water to a boil. Let pint jars stay in the boiling water for at least 15 minutes and quart jars at least 25 minutes, then close caps tightly at once. At the conclusion of the operation, stand each jar for a moment on its cap to make sure that the seal is absolutely tight.

## Strawberry Preserves.

(Recipe No. 2.)  
The following method is preferred by some because it leaves more of the natural color in the preserves.

To two pounds of washed, capped and stemmed strawberries add 26 ounces of sugar, let stand over night. In the morning pour juice thus obtained into a preserving kettle, add berries and cook to 222 F. or until the syrup is very heavy. Pack and sterilize as in recipe No. 1.

Importance of Thermometer in Preserving.

The preserving specialists advise those who are going to put up any quantity of preserves to purchase a chemical thermometer which gives readings by degrees Fahrenheit for each degree from 212 degrees up. Equipped with such a thermometer, the preserver can be certain of uniform results. The syrup will not reach 222 degrees F. until it is cooked enough and is of the best preserving consistency. The reason for this is that the syrup will not reach this temperature until the proper amount of water has been driven off by boiling. Such a thermometer is also very useful in all forms of preserving, in candy making and in other cooking operations where results depend upon exact heating.

The following tested recipe for preserved strawberries is used in the boys' and girls' club work in the northern and western states:

## Strawberry Preserve.

Make a syrup of one quart of water and 11 pounds of sugar and cook in an open kettle until a candy thermometer registers 265 degrees when placed in the syrup. Add eight pounds of berries to the syrup. Cook very slowly, just at the boiling point. Stop the cooking when the thermometer registers 219 degrees and pour into shallow pans to cool. Hasten cooling by pouring syrup over berries. Skim while cooling. Fill into jars when cold and allow to stand unsealed for four days. Put rubber and cap in position, not tight. (Cap and tip, if using enameled tin cans.) If using a hot-water bath outfit, sterilize 20 minutes; if using a water-seal outfit, or a pressure-cooker outfit, sterilize 15 minutes. Remove jars. Tighten covers. Invert to cool and test the joint. Wrap jars with paper to prevent bleaching and store.

## WEBSTERVILLE.

Public dance in Lassaso's hall, Saturday evening, May 12. Admission, 25c, ladies free. Auspices Red Men.-adv.

## New England's Coal Fleet.

Boston, May 10.—Mayor Curley was informed by the United States shipping board yesterday that it did not intend to divert the New England coal carrying fleet to other service.

**Resinol Soap**

a friend to tender skins

Many ill-made toilet soaps contain free alkali, a harsh chemical which tends to dry and injure the skin or hair. Resinol Soap contains absolutely no free alkali, and it is added the soothing, healing Resinol medication, which doctors have used for over 20 years in treating skin troubles. Thus it comforts tender skins, and helps nature clear the complexion and keep the hair rich, lustrous and free from dandruff. Sold at all druggists' and toilet counters.

## FREE TO

## ASTHMA SUFFERERS

A New Home Cure That Anyone Can Use Without Discomfort or Loss of Time

We have a new method that cures asthma, and we want you to try it at once. No matter whether your case is of long standing or recent development, whether it is present as occasional or chronic asthma, you should send for a free trial of our method. No matter what climate you live in, no matter what your age or occupation, if you are troubled with asthma, our method should relieve you promptly.

We especially want to send it to those apparently hopeless cases, where all forms of inhalants, douches, opium preparations, fumes, "pat-smokes," etc., have failed. We want to show everyone at once and for all time, that this new method is designed to end all difficult breathing, all wheezing, and all those terrible paroxysms at once and for all time.

This free offer is too important to neglect a single day. Write now and then begin the battle at once. Send no money. Simply mail coupon below. Do it today.

## FREE ASTHMA COUPON

FRONTIER ASTHMA CO., Room 3315, Niagara and Hudson Sts., Buffalo, N. Y.

Send free trial of your method to:

## RAISE HOGS

Bankers Asked to Assist in Pork Production.

Since hogs afford the quickest means of increasing our meat supply, continued and extended efforts of public spirited bankers in furthering the organization of pig clubs by advancing to club members the money needed for the purchase of purebred sow pigs is doubly desirable at this time, according to the United States department of agriculture.

Pig clubs have increased very rapidly during the past seven years, the specialists point out. In 1910 there were 50 members in the United States; to-day the number exceeds 30,000, found principally in Arkansas, Alabama, California, North Carolina, Louisiana, Georgia, Texas, Oregon, Oklahoma, Nebraska, Kentucky, Indiana and Massachusetts. These states contained 21,673 members last year, but pig clubs are being formed rapidly in other states. The demand for gilts and bred gilts by club members is unprecedented, even at the high prices at which they are held.

Financial assistance to the pig club members has been the means of introducing purebred hogs in places where otherwise this might have been impossible, and has helped to build up the agriculture of the communities which the banks serve. These clubs stand not alone for greater pork production. By increasing the amount of livestock they encourage the production of much of the feed on the farm, and as their activities are coincident with or follow club work in the growing of corn and forage crops, they are part of a system that favors a sound diversity in agriculture and a rotation of crops that will maintain the fertility of the soil.

Two plans have been followed by bankers in providing the sow pigs necessary to enable the boys and girls to engage in pig club work. One method is the so-called promissory note plan. The banker makes individual contracts with the pig club members. In each case he agrees to lend them a certain sum of money at 6 per cent interest for one year, or longer if necessary. The member agrees to keep up a membership in a pig club, to invest the loan under the direction of the county agent or county club representative and to repay it at maturity out of the proceeds of the sale of the original stock or the increase. As security for the loan, the banker takes the member's promissory note. The member's parent consents to the contract, in writing, and agrees not to claim any right in the pigs purchased or their proceeds.

The other method is called the "endless chain" plan. This also involves individual contracts. The banker agrees to furnish a registered sow pig. The boy or girl agrees to join a local pig club, obey its rules, care for the sow according to instructions, breed her at not less than eight months of age to a registered boar of the same breed, raise the litter according to the rules of the club and deliver to the banker two choice gilts (not less than eight weeks old) from the first litter. The member agrees also to take out registration papers for all the first litter pigs not sold for immediate slaughter. When these agreements are met, the original sow and the remaining pigs become the member's property. If the member is unable to return two sow pigs out of the first litter the agreement continues until this is possible. If the original sow dies before farrowing a healthy litter the banker bears the loss. If the member does not fulfill all agreements, rights to the sow and her progeny are forfeited. The parent agrees to the contract, in writing, and acknowledges that the sow and increase shall belong to the boy or girl.

When the banker receives the two sow pigs from the member and puts them out with other boys or girls under the same agreement, the endless chain feature of the activities is set in motion. This plan may be varied in details to suit conditions. For instance, the banker may require the return of only one sow pig and stipulate that the boy or girl must join a corn or peanut club, raise at least half an acre of green feed, and exhibit the sow and her offspring at the country fair or livestock show.

Under similar arrangements, boys have received calves to raise and both boys and girls have received eggs of purebred chickens for hatching.

It is urged that bankers in the South who have taken part in these projects heretofore continue their aid and others, both in the North and in the South, take up the work, as it is a patriotic duty at this time to increase the nation's supply of food. County agents, state agricultural colleges and the department of agriculture will answer gladly any questions regarding details of these activities.

## The Chase-Covell Case.

The case of M. E. Chase vs. Clemmie Covell for the recovery of funeral and burial expenses for Arthur E. Covell, in which matter payment was refused by Mrs. Covell, has been settled out of court, by the parties, a proposition of payment being made by Mrs. Covell and accepted by Mr. Chase. It will be remembered that Mrs. Covell was run over by the cars and his body badly mangled near the Twin bridges between Northfield and Roxbury on March 5, 1914. The case was one that created a wide public interest, giving rise to many rumors that were entirely without foundation. And the many friends of both parties will be interested to know that a satisfactory settlement of the case has been reached.

## A TOURING EPISODE

By PAULINE D. EDWARDS

My dear Belle, I have had an adventure, and I must tell you all about it. As soon as the spring opened I became wild to go on an auto tour with our new machine, that is admirably fitted for long trips, having a rack in the rear large enough to carry a Saratoga trunk. Of course I couldn't tour alone with a girl friend. Mamma would not hear of that, and there was nothing for it but she must go with me herself.

We started when the leaves on the trees were well grown, with excellent road maps, and by supplementing the information they gave us at every fork in the road we got on very well. One evening we were nearing a place called Huntingdale, which seemed to be rather a collection of summer cottages than anything else, and we did not have the name of any hotel at which to stop. Passing an autoist who had alighted to examine his engine, I asked him if he could direct us to a public house where we could spend the night. He looked up at me, and our eyes met.

Did you ever look into the eyes of a man for the first time and recognize through them a soul that was in harmony with yours? This I did when I met the gaze of this man. Not only that; I knew he saw in me what I had found in him.

"I am sorry to say," he replied to my question, "that there is no hotel in Huntingdale. You'll find one that you would care to stop at till you reach Arberville, twelve miles beyond."

I looked disappointed. Mamma was getting tired, and before we could make the twelve miles it would be dark, and we made it a rule to travel only by daylight.

"I can direct you," continued the young man, "to a private family hotel, but they are not taking boarders there this year except myself. However, if you care to try I think you can get in for one night."

We said we would certainly care to try, and the young man, pulling down the hood of his auto and cranking it, got into his machine and led the way to an attractive looking house on an eminence. When we reached it he asked us to remain in our car till he stated our case for us. We thanked him, and he went inside. In a few minutes he returned and said that he had fixed the matter for us satisfactorily. The landlady was confined to her room, but he was very much at home there himself and would see that we were made comfortable. He handed us out of our car, and after our trunk had been removed and our machine started for the garage we went up into the house.

I wondered that so luxurious an abode should be used for boarders. Hotels and boarding houses be they ever so well furnished are bound to show some wear.

Mamma thought she was too tired to dress for dinner, but I told her in such a place it would not be safe to dine in traveling costume, so we both put on evening dress. On entering the dining room we saw that places had been set for three, and the only person in the room besides ourselves was the young man who had been our conductor. Seeing that he was in evening dress I was very thankful that mamma and I had decided to change our costumes.

"Our landlady," he said, "has commissioned me to take her place at table and do the honors in her stead. I presume I shall have to introduce myself, having no one to introduce me. I am Edna Sterling, at your service."

Mamma introduced herself and then introduced me, after which a waiter who seemed rather a butler than a waiter served us, and we had a delicious dinner. Wine was opened without our having ordered it. Both mamma and I declined it when the waiter was about to pour it into our glasses, whereupon Mr. Sterling said:

"The terms in this house include wine, so you are under no obligation to me."

We permitted the waiter to fill our glasses, but since the wine served was champagne we concluded that the bill for our one night's stay would be something frightful. But I had fallen under a spell induced by the devotion of Mr. Sterling, expressed in his eyes, a pleasing smile he had and his constant attention to my every wish.

After dinner mamma remained below but half an hour, when she went upstairs to bed. I passed the most delightful evening of my life, and mamma was obliged to call me several times before I could tear myself away from my entertainer.

The next morning we breakfasted alone, the waiter having informed us that Mr. Sterling had gone out early in his car. We asked for our bill, but were told that the landlady was not in a condition to make it up and if we would leave our address a statement would be sent us when she recovered.

Upon our return home we expected to find our hotel bill. We were still expecting to find it when one evening Mr. Sterling called and put a new face on the matter. He confessed that he had taken us to his own residence, that the landlady was a myth and that the waiter was his butler. He apologized for his deception by saying that it had occurred to him to take this course rather than attempt to force before us the hospitality of a stranger.

Now, wasn't that just too delightful an episode to keep?

From Mr. Sterling's attention to me I expect soon to tell you of another episode.

Some people have been known to send 2,000 miles for coffee, because they thought it better than what could be secured at home. They never would have done so if

## "Parisian"

brand had been in the neighborhood. For sale by

LOUIS M. ROMANOS

## EAST MONTPELIER.

A patriotic meeting and rally is to be held in the Union church in this village next Sunday afternoon at 2 o'clock. Speakers will be Robert Simonds, Rev. A. W. Hewitt and Superintendent W. B. Lance. It is urged that farmers and the public generally be present at this meeting.

## GRANITEVILLE.

Special at Granite theatre for Friday, Charlie Chaplin in his latest, "The Cure." Also the second episode of "Pearl of the Army."-adv.

## GIRL'S STATEMENT

## WILL HELP BARRE

Here is the girl's own story: "For years I had dyspepsia, sour stomach and constipation. I drank hot water and olive oil by the gallon. Nothing helped me until I tried buckthorn bark, glycerine, etc., as mixed in Adler-